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IMPORTANT NOTICE

PLEASE DO NOT RETURN TO STORE.
If you have any problems with this unit,
contact Consumer Relations for service
PHONE: 1-800-275-8273 or
visit our website at wppotsandpans.com
Please read operating instructions
before using this product.
Please keep original box and packing materials
in the event that service is required.

W.P. APPLIANCES, INC. Toll Free (800) 275-8273
Model WPMFP20C Printed in China REV 1.0

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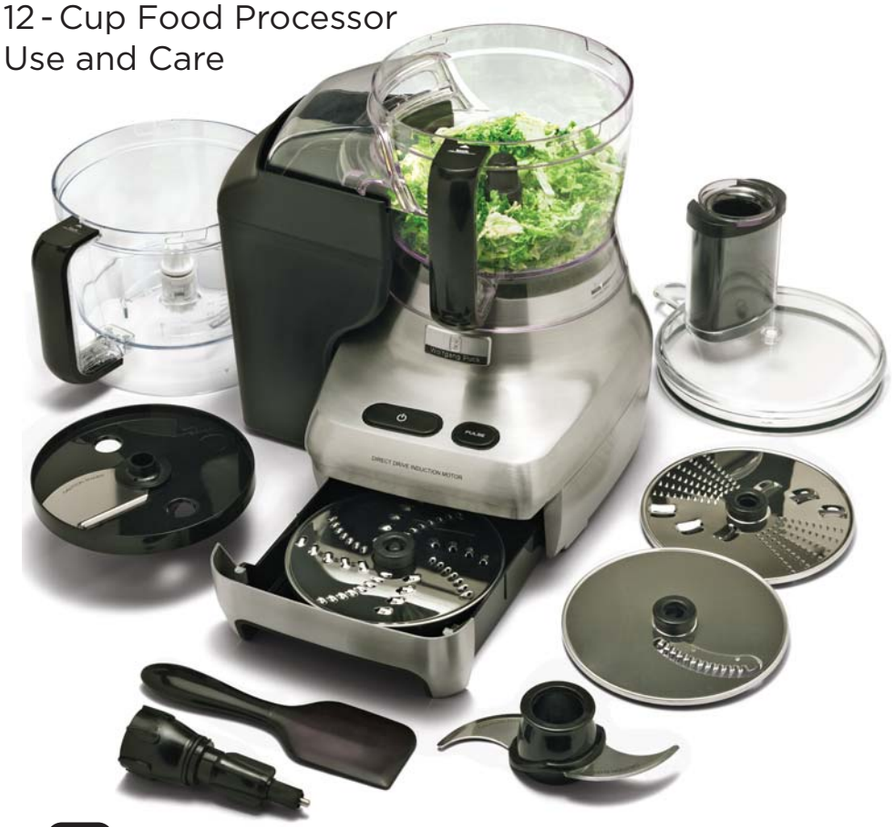
Wolfgang Puck

Professional Series
12 - Cup Food Processor
Use and Care



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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1 Read all instructions.

2 To protect against risk of electrical shock, do not put base in water or other liquid. For detailed cleaning instructions see the section marked 'Care and Cleaning' in this instruction manual.

3 Close supervision is necessary when any appliance is used by or near children.

4 Unplug from outlet when not in use, before putting on or taking off parts, before removing food and before cleaning. To unplug, grasp plug and pull from electrical outlet. Never pull cord.

5 Blades are sharp. Handle them carefully.

6 Do not use outdoors.

7 Do not let cord hang over edge of table or counter, or touch hot surfaces.

8 Do not operate any appliance with a damaged cord or plug, or after appliance has been dropped or damaged in any way. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.

9 Keep hands as well as spatulas and other utensils away from moving blades or discs while processing food, to prevent the possibility of severe personal injury or damage to food processor. A spatula may be used, but must be used only when food processor is not running.

10 Never feed food by hand. Always use food pusher.

11 Avoid contact with moving parts.

12 Make sure motor has completely stopped before removing cover. Never use the cover interlock as a means of turning on or shutting off the motor. Only use the On button or Pulse button to operate this appliance.

13 To reduce the risk of injury, never place cutting blade or discs on base without putting bowl properly in place. Store blades and discs as outlined in this instruction manual and keep the appliance out of reach of children.

14 Be sure cover and feed tube are securely locked in place before operating food processor.

15 Never try to override or tamper with cover interlock mechanism.

16 Do not operate this, or any other motor-driven appliance, while under the influence of alcohol or other substances that affect your reaction time or perception.

17 The use of attachments not recommended or sold by WP Appliances, Inc. specifically for this model may cause fire, electrical shock, personal injury, or damage to your food processor.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

Grounding Instructions

This appliance must be grounded. It is equipped with a 3-wire cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

Warning: Improper use of the grounded wire can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

a. Use only 3-wire extension cord with 3-blade grounding plug.

b. The marked rating of the extension cord must be equal to or greater then the rating of this appliance. The electrical rating is listed on the bottom of this unit.

Additional Safety Precautions

If you have any concerns regarding the performance and use of your appliance, please visit www.wolfgangpuckkitchenware.com or contact the Wolfgang Puck Consumer Service Line at 800-275-8273.

- Always use extreme care when handling S-blades and cutting discs. These are extremely sharp and may cause injury if handled incorrectly. Always store S-Blades and cutting discs as referenced in the section “Storing Your Food Processor”.
- Unplug from power outlet when not in use, before putting on or taking off attachments, and before cleaning.
- Do not put hot liquids into the food processor, warm liquids are acceptable.
- Avoid contacting moving parts at all times.
- Place the processor bowl onto the base of the processor before fitting any attachments.
- All blades and attachments should be removed with care before cleaning.
- Do not overfill the processor. The maximum levels for the 12 cup work bowl is 8 cups of liquid, or 9 cups of solids. The maximum level for the mini-bowl is 1 cup of liquid, or 1/2 cup of solids.
- Always remove the blade before emptying the processor bowl of its contents.

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Wolfgang Puck, owner of the famous Spago restaurants and one of the most influential chef-restauranteurs in America, is credited with reviving California's rich culinary heritage. His cooking innovations, a result of blending fresh California ingredients with his classical French techniques, are enjoyed by world leaders, stars and fellow chefs alike. He established other trend-setting restaurants like Postrio in San Francisco, Chinois on Main in Santa Monica, Vert and Trattoria del Lupo, and his latest creation, Cut, a gourmet steakhouse in the Beverly Wilshire Hotel. Home chefs can also share Mr. Puck's talents through his cookbooks and, of course, through his appliances!

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Know Your Food Processor

Processing Cover
The processing cover activates the automatic safety system. The Food Processor will not operate unless the cover is correctly positioned on the processing bowl and locked into place.

900 Watt Induction Motor
The base houses a powerful 900 watt motor, which provides great processing results every time. Ideal for high load applications during processing. It provides greater starting strength and maintains a constant speed throughout. Its reliable, long life and quiet performance is backed by a 5 year guarantee.

On / Off Button
For easy use, the large ON / OFF button starts and stops the operation of the food processor**.** Never use the safety interlock mechanism to turn your food processor on and off. **Only use the On / Off button.**

Storage Drawer
Unique drawer design enables attachments to be stored conveniently within the appliance when not in use.

Twin Food Pusher
Guides food evenly down the feed tube and can also be used to close the chute while processing to prevent food from escaping through the feed tube.

Feed Tube
The feed tube is used to guide ingredients down into the selected blades and allows you to add ingredients during other processing tasks.

Processing Bowl
The liquid-sealed processing bowl achieves a large working capacity due to the liquid seal around the base of the drive shaft and the lip of the lid.

Pulse
The control panel includes a Pulse feature for optimum cutting precision during processing.

Cord Storage Facility
For added convenience the unused cord length can easily be pushed into the base of the processor for storage.

Non-Slip Feet
Keeps the food processor secure on the countertop during use.

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Attachments for Your Food Processor

Universal "S" Blade
Stainless steel smooth-edged processing blade is designed for cutting, chopping, kneading, and whisking.

Variable Slicing Blade
The variable stainless steel slicing blade allows foods to be sliced to a variety of thicknesses, from 0mm – 7mm. You can adjust the thickness by turning the outer center Spindle of the blade shaft.

Reversible Shredding Disc – Fine and Coarse
Ideal control, the reversible stainless steel shredding blades allow for the choice of fine or coarse results.

Reversible Grating and Shaving Disc
Unique to processing is the shaving blade. It creates thin flakes, great for parmesan and sweet potato crisps. The other side will achieve finely grated results, ideal for hard cheeses and chocolate.

Julienne Disc
This stainless steel julenne disc is perfect for achieving consistent julienned cut food.

Spindle
Used to hold Universal S-Blade, Variable Slicing Blade and processing discs.

Spatula
The spatula is ideal for assisting with all food processing tasks.

Optional Accessory Attachments

(Sold separately)

Processing Bowl with Chute
Specially designed to encourage processed food to be guided into the food collector. Designed for minimal mess as this chute fits together with the food collector.

Food Collector
Uniquely designed to fit underneath processing bowl with chute for effortless, no mess food collection. Holds large quanitities of food, ensuring continuous processing with no interruption.

Ejector Disc
This disc features specially designed ribs to direct food from the processing bowl to the food collector.

Mini Bowl and Mini S-Blade
Fits directly into the 12 cup work bowl and is perfect for smaller batches such as spices, garlic cloves, etc.

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Before Your First Use

Prior to using your Food Processor, wash all parts as outlined in the section "Care and Cleaning."

Assembling Your Food Processor

figure 1

figure 2

figure 3

Before you assemble the food processor, ensure that the power cord is unplugged.

1. Place the motor base facing you on a dry, level surface.
2. Place the processing bowl onto the motor base, the bowl will only sit correctly on the base when the handle is at the 3 o'clock position, see figure 1.
3. Rotate the handle clockwise to lock, as indicated by the graphics on the left side of the motor base. The bowl handle should be at the 6 o'clock position, see figure 2.
4. Position the lid onto the processing bowl. You will notice an arrow on the lid in front of the feed tube. When placing the lid onto the bowl this arrow needs to align with the arrow on the handle of the bowl. To lock, turn the lid clockwise, as indicated by the graphics on the top of the handle, until it snaps into place. See figure 3.

Assembling Your Attachments

figure 4

Warning: Use caution, as blades are extremely sharp. Always handle all blades by their central plastic section. Never grasp the cutting blade itself.

Note: All attachments must be firmly attached to the Spindle. Always adjust the attachments until you are sure that they are correctly fitted.

Universal "S" Blade (see figure 4)

1. Place the processor bowl on the motor base as indicated in figures 1 and 2.
2. Fit the S-Blade over the Spindle and press firmly into place. It may be necessary to turn the blade slightly left or right in order to fit the blade properly onto the shaft.
4. Place ingredients into the processing bowl.
5. Fit the processing cover to the processing bowl (see figure 3), and place the food pusher in the feed tube.
6. Plug the power cord into a 120V AC power outlet.
7. Start processing using the On/Off or Pulse buttons.
8. When processing is complete, remove the Spindle and blade from the processing bowl before removing the processed food.

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Assembling Your Attachments

continued

figure 5

Reversible Grating, Shaving and Shredding Blades

1 Place the processor bowl on the motor base as indicated in figures 1 and 2.

2 Select the 'Reversible' disc of your choice - Shredding (fine or coarse), Grating or Shaving, or the julienne disc and fit over the Spindle. See figure 5.

Warning: Use caution as the blades are sharp.

4 Fit the processing cover to the processing bowl as previously shown in figure 3 and place the food pusher in the feed tube.

5 Plug the power cord into a 120V AC power outlet.

6 Start processing using the On/Off or Pulse buttons.

7 When processing is complete, remove the disc and Spindle from the processing bowl before removing the processed food.

Assembling Your Attachments

continued

figure 6

Variable Slicing Blade

1 Place the processor bowl on the motor base as indicated in figures 1 and 2.

2 Fit the slicing disc over the Spindle, see figure 6.

Warning: Use caution as the blades are sharp.

3 The Slicing blade will adjust from 0 - 7mm in thickness. To adjust the Slicing Blade, hold the blade by grasping the finger hole and turn the center Spindle to the desired thickness. See figure 2.

4 Fit the processing cover to the processing bowl as previously shown in figure 3 and place the food pusher in the feed tube.

5 Plug the power cord into 120V AC power outlet.

6 Start processing using the On/Off or Pulse buttons.

When processing is complete, remove the disc and Spindle from the processing bowl before removing the processed food.

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Using Your Food Processor

Important: If the processing bowl and cover are not correctly assembled, the Food Processor will not function.

figure 7

Food Processor will not function with cover tab in the above position (unlocked).

figure 8

Food processor will only function when cover tab is locked over processing bowl handle as shown above (locked).

1 Plug the power cord into a 120V AC power.

2 Using the On/Off button on the control panel, press once to start processing. The Pulse function remains on as long as the Pulse button is pressed down. Further ingredients can also be added while processing by pouring through the feed tube once the food pusher has been removed.

3 After you have completed processing, press the On/Off button to stop processing.

figure 9

Note: For maximum control load the feed tube first before turning on your food processor. Always use the food pusher for more evenly processed foods and ***never*** use your fingers. Remove the inner clear plastic core from the Twin Food Pusher to add liquid ingredients or to process smaller batches of carrots, celery or other similar type food products.
See figure 5.

Important: The Food Processor is fitted with a safety thermal cut-out device and will shut off in the event of overload. If this occurs, switch the appliance off and it will automatically reset when cool.

Storing Your Food Processor

figure 10a

figure 10b

figure 10c

figure 10d

The Wolfgang Puck Food Processor was designed so that all attachments can be stored within the unit itself.

Storage Drawer

The Reversible Shredding Disc, Reversible Grating and Shaving Disc, Julienne Disc, and Spatula are all stored in the storage drawer. The Spindle, Universal S-Blade, and Variable Slicing Disc are stored in the Processing Bowl.

1 Remove the storage drawer from the base of the food processor.

2 Place Spatula on bottom of storage drawer as indicated in figure 10a.

3 Place one of the Reversible Discs in storage drawer as indicated in figure 10b.

4 Place the Julienne Disc in the storage drawer as indicated in figure 10c.

5 Place the remaining Reversible Disc on top of the first reversible disc 10d.

6 Your food processor drawer is now properly assembled.

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Storing Your Food Processor

continued

Processing Bowl storage

1 Fit the Processor Bowl and Spindle as detailed previously, in figures 1, and 2.

2 Place the Universal S-Blade over the Spindle and snap into place.

3 Place the Variable Slicing blade over the Spindle, see figure 6, and then fit the processing cover to the processing bowl. Do not lock the cover onto the bowl, simply place it on top without locking (for storage only - see figure 7).

4 Place the food pusher in the feed tube.

Cord storage

The power cord can be stored by pushing it into the back of the motor base.

figure 11

Helpful Hints

- For consistent results, you should try to process pieces of food that are approximately equal in size. When you break, cut or tear food into uniform pieces before you begin processing, the finished results will be more uniform. More consistent processing results are achieved if the container is not overloaded.
- Pre-cut meat into cubes approximately 1" square. It is best to process very cold meat (not frozen). Always use the Pulse button in 2 second increments.
- When processing vegetables such as onions, peel and quarter or cut large vegetables into eighths.
- When processing herbs or garlic cloves, best results are achieved when using the Mini Bowl (purchased separately). Herbs must be dry prior to processing.
- The quantities that can be processed within the Processing Bowl will vary with the density of the mixture.
- When various recipes require dry ingredients such as flour, add them directly into the Processing Bowl before processing. There is no need to sift ingredients when using your food processor. Liquid ingredients may be added while the processor is operating by pouring through the Feed Tube in the processor cover.
- When processing sauces or semi-liquid ingredients, stop the food processor and scrape down the container sides with the spatula provided.
- When slicing, shredding and grating, cut all ingredients to a size that fits comfortably into the Feed Tube. Pack the feed tube and, while holding food steady and upright with the food pusher, press down evenly until all ingredients are sliced or shredded. Do not use excessive force or you may damage the food processor.

Warning: Never use fingers to push food down the feed tube. Always use the food pusher.

- For best results when slicing, the Feed Tube should always be packed firmly to allow each piece of food to support the others. There will always be a small portion of food left unprocessed between the food pusher and the blade. When using the Variable Slicing Disc, excessive force will cause food to be sliced unevenly. Only slight pressure is needed from the food pusher when using this attachment.

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Helpful Hints

continued

- For best results when shredding and grating remember that softer foods such as cheese (cheddar, mozzarella or swiss) should be well chilled (not frozen) before processing. Harder foods such as Parmesan or Romano cheese should be at room temperature before processing. Never attempt to shred or grate cheese that cannot be pierced with a fork or a knife tip.

figure 12

figure 13

figure 14

- The most important factor for successful slicing and shredding is the way in which the food is packed into the feed tube. To prepare shorter slices, pack the food items vertically in the feed tube, see figure 12. To prepare longer slices, pack food items horizontally in the feed tube, see figure 13. You can also remove the inner clear plastic core from the Twin Food Pusher to add liquid ingredients or to process single carrots, celery or other type of food products. See figure 14.

Disassembly of Your Food Processor

figure 15

figure 16

figure 17

figure 18

Warning: Always unplug the unit fiirst, and wait for the Food Processor to stop moving completely before removing the cover.

1 Remove the Processing Bowl cover by turning counter-clockwise and lifting straight up.

2 If using the S-Blade, remove the Spindle with S-Blade attached. Hold the blade assembly by grasping under the top lip (see figure 15). While holding the top lip firmly, push the Spindle through the blade assembly (see figure 16). You can also lightly tap the metal tip of the spindle on a hard surface (do not tap on wooden furniture) while holding the S-Blade under the lip. (see figures 17 and 18).
Use extreme caution, as the S-Blade is very sharp.

3 If using one of the Processing Discs, remove first by grasping the center plastic section of the Disc (see figure 19). Lift straight up to remove, then remove center shaft.

4 To remove the Work Bowl, grasp the handle and turn counter-clockwise to the 3 o'clock position and lift straight up.

figure 19

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Care and Cleaning

Ensure that your food processor is unplugged from the electrical outlet before cleaning.

Wipe the base and cord with a warm soapy cloth and wipe clean with a damp cloth. Dry thoroughly. Do not use any abrasive cleaners or scouring pads on the housing as this will damage the finish. Wash the processing bowl, cover and all attachments (except motor base) in warm water using a mild detergent (or see dishwasher instructions below). Dry each part thoroughly before use.

Warning: Care must be taken when handling the metal blades as these items are extremely sharp.

Dishwasher Use

All plastic components deteriorate through the prolonged use of a dishwasher for cleaning. However all parts of your Food Processor are tolerant to dishwasher use, (excluding the processor body). If using the dishwasher place parts only on the top rack of your dishwasher.

Once your food processor and accessories have been cleaned and dried thoroughly, store your food processor as outlined in the section “Storing your Food Processor.”

Fitting the Continuous Flow Attachment
(Sold separately)

Before Using the Continuous Flow Attachment

Wash the processing bowl with chute, ejector disc and food collector in warm water using a mild detergent. dry each part thoroughly before use. Before you assemble your Food Processor, ensure that the power cord is unplugged.

figure 20

1. Place the motor base facing you on a dry, level surface.
2. Place the processing bowl onto the motor base, the bowl will only sit correctly on the base when the handle is positioned to the right, see figure 1.
3. Rotate the handle clockwise to lock as indicated by the graphics on the left side of the motorbase, see figure 2.
4. Fit the spindle onto the drive shaft.
5. Fit the ejector disc over the spindle.
6. Fit the required disc for processing above the ejector disc on the spindle.
7. Position the lid onto the processing bowl, ensuring that the lid locks into place, following lock directions on lid, see figures 7 and 8.
8. Fit the Food Collector underneath the processing bowl chute. The Food Collector should fit alongside the food processor and the opening of bowl should be in line with the chute. See figure 21 for the properly assembled unit.

figure 21

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Using Your Mini Bowl

(Sold separately)

Before you assemble the Mini Bowl, ensure that the power cord is unplugged.

1. Place the motor base facing you on a dry, level surface.
2. Place the processing bowl onto the motor base, the bowl will only sit correctly on the base when the handle is positioned to the right, see figure 1.
3. Rotate the handle clockwise to lock as indicated by the graphics on the left side of the motorbase, see figure 2.
4. Fit the spindle onto the drive shaft.
5. Place the Mini Bowl over the spindle of the food processor.
6. Place the Mini S-blade over the center shaft of the mini processing bowl.
7. Position the lid onto the processing bowl, ensuring that the lid locks into place, following lock directions on lid, see figures 7 and 8.
8. Plug the power cord into a 120V AC power outlet. Start processing using the On/Off or Pulse buttons.
9. When processing is complete, unplug the power cord, remove the Mini S-Blade from the mini bowl before removing the processed food.

Note: You can store your ingredients in the Mini Bowl by placing the Mini Bowl lid over the bowl and pressing the center of the lid until it snaps into place. The lid of the Mini Bowl will not snap into place unless the mini blade has been removed.

Appetizers, Salads and Entreés

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Potato Latkes

Serves 12

The ever-popular potato pancakes of the Jewish kitchen make a wonderful appetizer, side dish, or even a vegetarian main course.

INGREDIENTS

8 medium baking potatoes, peeled
1 medium onion, peeled
Lemon juice
1 cup all-purpose flour
1 cup milk
1 egg
1 tablespoon baking powder
2 tablespoons unsalted butter, melted
Peanut oil
Freshly grated nutmeg
Salt and pepper to taste
Watercress, for garnish
Caviar, for garnish (optional)
Applesauce, for garnish (optional)
Crème fraiche or sour cream, for garnish

METHOD

1. With the shredding blade large side up in your food processor shred the potatoes and onions and transfer into a large mixing bowl. Toss them with a squeeze of lemon juice. A handful at a time, squeeze out as much liquid as possible from the shreds.
2. In another mixing bowl, stir together the flour, milk, egg, baking powder, and nutmeg. Stir this batter into the potatoes and then stir in the melted butter.
3. Heat a large, heavy skillet over medium-high heat. Add an even film of peanut oil about 1/4 inch deep and, when it is hot, form pancakes about 1 heaping tablespoonful large, spreading out and smoothing the top surface with the back of the spoon. When the undersides are golden brown, about 3 minutes, use a metal spatula to flip the pancakes over and cook until their other sides are browned.
4. Serve the pancakes as a side dish or appetizer, garnished with watercress. If serving as an appetizer, also accompany the pancakes with your choice of caviar or applesauce, along with some crème fraiche or sour cream.

Recipe courtesy Wolfgang Puck

Spinach Artichoke Dip

Makes about 2 cups, 4 - 6 servings

Who said dip has to be a trip back to the fifties and a bunch of canned ingredients blended with cream cheese? Creamy mascarpone, goat cheese and Parmesan combine with artichokes and spinach to make this fabulous party dip. All it needs is hot, crusty French bread as an accompaniment to make a great summer appetizer or hors d'oeuvre.

INGREDIENTS

3 bunches spinach, washed, stems removed
1 10 - ounce package frozen artichoke hearts, thawed
1 cup mayonnaise
1/3 cup mascarpone cheese
1/3 cup crème fraiche
1/4 cup freshly grated Parmesan cheese
2 tablespoons goat cheese
2 tablespoons roasted garlic
1 tablespoon lemon juice
1 teaspoon salt
1/4 teaspoon black pepper

Topping
1/4 cup freshly grated Parmesan cheese
2 tablespoons breadcrumbs
1/4 teaspoon paprika

METHOD

1. In large metal sieve, blanch one bunch of spinach for about 1 minute in large pot of boiling water. Transfer in sieve to bowl of iced water and leave for 30 seconds. Remove sieve from water and with the back of a large metal spoon drain out excess water. Set aside. Repeat with remaining bunches of spinach.
2. Place artichokes in bowl of your food processor fitted with the S-Blade. Process for about 5 to 7 seconds or until very coarsely chopped. Pre-heat oven to 375 degrees F.
3. Add mayonnaise, mascarpone cheese, crème fraiche, Parmesan, goat cheese, roasted garlic, lemon juice, salt and pepper. Process for another 5 seconds or until combined.
4. Add blanched spinach and pulse a few times or until well blended. The dip should still have some texture and not be completely smooth. Spoon into a shallow ovenproof dish.
5. In small bowl combine all ingredients for topping and sprinkle over spinach dip. Bake in a 350 degrees F oven for about 15 to 20 minutes or until heated through and top is golden brown. Serve hot surrounded by slices of crispy French bread or crackers.

Recipe courtesy Wolfgang Puck

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Wolfgang's Vegetable Spring Rolls

Makes 20 to 24 rolls

Forget about the greasy, tasteless spring rolls you once tasted from the take out restaurant. These are wonderful, crisp, fresh-tasting morsels that look a lot more complicated to make than they really are. I find them a lot of fun to put together and people are often amazed that you are able to master an alien cuisine!

INGREDIENTS

Aromatics

2 tablespoons fresh ginger, chopped
1 tablespoon garlic, chopped
2 tablespoons green onions, chopped
Pinch of red pepper flakes
1/2 cup peanut oil
Pinch of salt
Pinch of freshly ground black pepper
Pinch of sugar

Filling

1/2 cup onions, julienned
1 medium carrot, julienned
4 ounces shiitake mushrooms, stems discarded, sliced into julienne
1 1/2 cups red bell pepper, julienned
2 cups green cabbage, julienned
3 tablespoons peanut oil, for stir-frying
Salt and freshly ground black pepper
4 ounces glass noodles, soaked in water for 10 minutes, chopped into smaller strands
1/4 cup mushroom soy sauce
2 tablespoons chili paste
1 tablespoon Asian sesame oil
1/2 cup cilantro, chopped

METHOD

To form spring rolls

1 package wonton wrappers
1 egg with 1 tablespoon each of water and cornstarch, beaten together for eggwash
Peanut oil, for deep-frying
Hot Chinese Mustard Sauce
(see separate recipe in Sauces & Dressings section.)

1 Prepare the aromatic mixture: In your food processor fitted with the S-Blade, combine the ginger, garlic, green onions and red pepper flakes. Turn on machine, slowly add oil and process mixture to a puree. Cook mixture in a small saucepan over medium heat for 1 to 2 minutes. Season with salt, pepper and sugar. Set aside.

2. Prepare the filling: In a wok or heavy skillet, stir fry mushrooms in peanut oil for 30 seconds, then add remaining vegetables and cook for 1 minute. Season with salt and pepper. Drain and transfer to a mixing bowl. Stir in noodle, mushroom soy sauce, chili paste, sesame oil, and cilantro. Add aromatics mixture. Season with salt and pepper. Set aside to cool completely. When ready to form the spring rolls, squeeze out all the excess liquid.

Wolfgang's Vegetable Spring Rolls

continued

3. To make the spring rolls, place about 1/4 cup of prepared filling per wonton wrapper. Place filling as per directions alongside. Roll the wrapper, tuck ends in, and complete as if wrapping a parcel. Seal edges with the egg wash. Repeat the process until all filling is used.

4. In a heavy deep saucepan, heat oil to 350 degrees F. and deep fry spring rolls, 3 or 4 at a time until golden, about 2 to 3 minutes. Drain on paper towels.

5. Trim off the ends and slice diagonally. Drizzle top with Hot Chinese Mustard Sauce. Serve immediately.

Recipe courtesy Wolfgang Puck

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Black and Green Tapenade with Goat Cheese Crostini

Makes 1 heaping cup

Crostini are thin versions of the classic Italian Bruschetta. Tapenade is the great olive spread of Provence. It's a perfect combination.

INGREDIENTS

For the Tapenade

1 cup Niçoise olives, pitted
1 cup small green French olives (Picholine), pitted
1/4 cup Oven-Dried Tomatoes (see separate recipe opposite page), drained
1 tablespoon capers
1 garlic clove
1 anchovy fillet
1/2 tablespoon chopped fresh basil leaves
1/2 tablespoon chopped fresh thyme leaves
1/2 tablespoon chopped fresh flat-leaf parsley leaves
1/4 tablespoon chopped fresh oregano leaves
1/4 cup extra-virgin olive oil

For the Crostini

1 loaf crusty French bread, cut into slices on a bias
Goat cheese

METHOD

1. In your food processor fitted with the S-Blade, combine all the ingredients for the tapenade except the olive oil. Using the pulse button, process until coarsely chopped and well blended. Continue to process, slowly adding the olive oil. Refrigerate in a covered container. Use as needed for up to 1 month.
2. Preheat oven to 400 degrees F.
3. Place bread slices on a cookie sheet and bake for 5 minutes, or until lightly toasted.
4. Spread crostini toast with a thin layer of goat cheese, and then add tapenade. Serve immediately.

Recipe courtesy Wolfgang Puck

Oven-Dried Tomatoes

Makes 1 1/4 cups

INGREDIENTS

About 12 medium Roma tomatoes (2 pounds)
3/4 cup extra virgin olive oil, plus additional as needed
1 teaspoon minced fresh thyme leaves
6 garlic cloves, crushed
1/2 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
1/2 teaspoon sugar

METHOD

1. Preheat the oven to 250 degrees F.
2. In pot of boiling water, blanch tomatoes. Drain and refresh in ice water. Drain, peel, core, cut into quarters and remove seeds.
3. Line a baking tray with parchment paper and arrange the tomato quarters on the tray, cut side down. Drizzle with 1/4 cup of olive oil. Sprinkle with thyme and garlic. In a small bowl, combine salt, pepper and sugar and sprinkle evenly over the tomatoes.
4. Bake until tomatoes begin to shrivel, about 1 hour. When the tomatoes are cool enough to handle, transfer to a container. Pour remaining 1/2 cup of olive oil over and cover the container. Refrigerate and use as needed.

Recipe courtesy Wolfgang Puck

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Panko-Crusted Scallops with Cilantro-Mint Vinaigrette

Makes 4 servings

For the Cilantro-Mint Vinaigrette see recipe in Sauces & Dressings

INGREDIENTS

For the scallops
1 pound fresh sea scallops, cut in half lengthwise if very large
Kosher salt and freshly ground white pepper
2 large eggs, beaten
1/4 cup milk
1/2 cup all-purpose flour
1 cup panko
Peanut oil or vegetable oil for deep-frying
Bottled hoisin sauce for serving

METHOD

1. In an automatic deep fryer or a deep, heavy frying pan, preheat several inches of oil to a temperature of 350°F. (If you don't have an automatic deep fryer, check the temperature by clipping a deep-frying thermometer to the side of the pan.) Meanwhile, pat the scallops dry with paper towels and season them with a little salt and pepper. In a bowl beat together the eggs and milk. Place the scallops on one plate, the flour on another plate, and the panko on a third plate.
2. Dredge a scallop in the flour, turning it to coat all sides and then flaking off excess flour. Dip it in the beaten egg, letting the excess egg drip back into the bowl. Dip the scallop into the panko, pressing lightly to help the crumbs adhere on all sides. Gently shake off any excess crumbs. Place the scallop back on its plate and repeat with the remaining scallops.
3. When all the scallops are coated and the oil has reached 350°F, place about 6 scallops in the oil and fry until golden brown, about 2 minutes; flip them over if necessary. Lift them out with the fryer's strainer basket, or remove with a wire skimmer if using a frying pan, and let the excess oil drain off; then transfer to paper towels and immediately sprinkle lightly with salt. Repeat with the remaining scallops. Serve hot, with the vinaigrette or hoisin sauce.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Savory Crepes

Serves: 4-6

INGREDIENTS

3/4 cup all purpose flour
1/4 teaspoon salt
1 teaspoon sugar
3 large eggs
3 tablespoons unsalted butter, melted
1 1/2 cups milk

METHOD

1. Put the flour, salt, and sugar in the bowl of a food processor fitted with the S-Blade and turn the processor on. With the machine running, add the eggs, 2 tablespoons of the melted butter, and the milk through the feed tube. Process for 1 minute. Transfer to a bowl, cover with plastic, and allow to sit at room temperature for 1 hour, or refrigerate overnight.
2. Heat an 8-inch crêpe pan or omelet pan over medium-high heat until it feels hot when you hold your hand above it. Brush lightly with some of the remaining melted butter. Ladle in about 3 tablespoons of batter and tilt or swirl the pan to spread the batter evenly. Cook until the crêpe's surface is covered with bubbles and the edges can be easily lifted away from the pan so that you can see if the underside is golden. When the underside is golden, after about 2 minutes, flip the crepe, using a thin spatula or, very carefully, your fingertips. Cook the other side for 30 seconds and transfer to a plate. Repeat with the remaining batter, stacking the crêpes as you go along. The recipe yields about fifteen 6-inch crêpes or ten to twelve 8-inch crêpes.
3. If you aren't using the crêpes right away, stack them between pieces of parchment or wax paper, wrap them in foil, and refrigerate or freeze.

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Barbecue Chicken Quesadillas

Serves 4 to 6

Mexico's version of the familiar grilled cheese sandwich gains incredible flexibility from the tortilla that encloses it. For this version, I marinate chicken breasts with Latin American seasonings, cook them, and toss the chunks of meat with barbecue sauce before enclosing it with cheese inside flour tortillas and pan-frying them until crispy and golden. Tangy Mexican-style sour cream and roasted tomato-and-chili salsa make flavorful finishing touches. You'll find a similar version of this great recipe, minus the barbecue sauce, in my cookbook Live, Love, Eat!

INGREDIENTS

Mexican Cream
1 lime, juiced
1 1/2 cups sour cream
Salt
Freshly ground black pepper

Quesadillas
1/4 cup peanut oil
1 tablespoon minced ginger
1 tablespoon minced garlic
1 tablespoon chopped cilantro leaves
1 tablespoon chopped green onion
1 teaspoon crushed red pepper
1 pound boneless, skinless chicken breasts
Salt
Pepper
Peanut oil
1 red onion, sliced
1/4 to 1/2 cup barbecue sauce
8 (8-inch) flour tortillas
1 cup shredded fontina cheese
1 cup shredded mozzarella cheese
3 tablespoons butter

Fire-Roasted Tomato Salsa
5 Roma tomatoes
2 dried chipotle chiles, reconstituted in warm water to cover until soft, then drained
1/2 cup fresh lime juice
1/2 cup chopped basil leaves
1/4 cup minced garlic
1/4 cup balsamic vinegar
2 teaspoons sugar
2 teaspoons salt
1/2 teaspoon freshly cracked black pepper
1 cup olive oil

METHOD

1 Make the Mexican Cream: In a nonreactive bowl, stir together all of the ingredients, seasoning to taste with salt and pepper. Cover with plastic wrap and refrigerate until needed.

Barbecue Chicken Quesadillas

continued

2 Make the Fire-Roasted Tomato Salsa: Over a hot grill, roast the tomatoes until blackened all over. Transfer to a bowl and add the chipotles. Cover and allow to cool for 15 minutes. Add the lime juice, basil, and garlic and marinate for 10 minutes. Transfer to your food processor fitted with the S-Blade and pulse until chunky. Transfer to a nonreactive bowl and add the vinegar, sugar, salt and pepper. Slowly whisk in 1 cup of olive oil. Cover with plastic wrap and reserve in the refrigerator.

3 To start the Quesadillas: In a mixing bowl, stir together the peanut oil, ginger, garlic, cilantro, green onion, and red pepper. Add the chicken breasts, turn to coat them well, cover with plastic wrap, and marinate in the refrigerator overnight.

4 The next day, preheat the oven to 350°F. Remove the chicken from the marinade and season all over with salt and pepper.

5 Heat a large ovenproof sauté pan over medium-high heat. When the pan is hot, add enough peanut oil to coat the bottom. Add the chicken and sear on both sides until golden, about 3 minutes per side. Transfer the pan to the oven and roast until cooked through, 10 to 15 minutes more. Remove the pan from the oven, leave the chicken to cool slightly, and then cut it into 1/2-inch dice and put the dice in a mixing bowl.

6 Preheat a grill or grill pan. Drizzle the onion slices with oil and place them on the grill. Cook until the onions are tender and golden brown, about 4 minutes per side. Remove from the grill.

7 Add enough of the barbecue sauce to the mixing bowl to coat the chicken to your taste. Place 4 tortillas on a flat work surface. In a separate bowl, toss together the fontina and mozzarella cheeses. Evenly distribute about half of the cheese mixture among the 4 tortillas. Then, evenly spread all of the chicken and the onions on top of the cheese and top them with the remaining cheese and the 4 remaining tortillas.

8 Heat a large sauté pan or skillet over medium-high heat. Add 1 tablespoon of the butter and cook until it is foamy. Carefully transfer 1 quesadilla to the pan and cook, pressing down with a spatula to seal the tortillas together as the cheese melts, until golden brown on both sides, about 3 minutes per side, turning the quesadilla very carefully. Repeat with the remaining quesadillas, adding more butter to the pan as necessary.

9 With a sharp knife, cut each quesadilla into 6 wedges, transferring them to a serving plate. Top each serving with Mexican Cream and Salsa, or pass them for guests to add to taste.

Recipe courtesy Wolfgang Puck

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Homemade Potato Chips

Makes 12 - 16 servings

INGREDIENTS

4 pounds baking potatoes or Yukon Gold potatoes, scrubbed clean
Peanut oil for deep frying
Kosher salt

Seasoning possibilities
Salt mixed with cayenne
Freshly grated Parmesan
Salt mixed with chopped fresh thyme or rosemary
Thinly sliced or slivered truffles

METHOD

1. If the potatoes have thick, gnarly skins, as older potatoes do, peel them. Otherwise, just scrub. Using the adjustable slicing blade set at 2mm in your food processor slice the potatoes crosswise into very thin slices and put them in a bowl of cold water. **Do not use excess force with the food pusher as this will result in uneven slices.** Leave them to soak for about 10 minutes, then drain and very carefully pat the slices completely dry with separate layers of paper towels.
2. Put several inches of oil in an automatic deep fryer or a deep, heavy pan or skillet. Set the deep fryer or bring the oil in the pan to 350°F.
3. In batches, deep-fry the potato slices, turning them with a wire strainer if necessary to cook them evenly until they turn light golden brown, 2 to 3 minutes. Lift out the basket or scoop out the potatoes with a deep-fry skimmer and spread them onto paper towels to drain. Sprinkle right away with salt and your choice of seasonings. Bring the oil back up to 350°F before adding the next batch. Arrange the chips attractively in one or more napkin-lined baskets and serve.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Potato Pancakes with Smoked Sturgeon

Makes 4 servings, 12 to 14 latkes

INGREDIENTS

1 pound russet baking potatoes,
1 small onion, peeled
1 egg, beaten
2 tablespoons all-purpose flour
1/2 teaspoon baking powder
3/4 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
Cooking oil, such as canola, peanut, or safflower
1/2 cup crème fraiche or sour cream
1 teaspoon minced fresh dill
Lemon juice
1/2 pound smoked sturgeon, separated into large flakes, skin and bones removed (you may substitute smoked whitefish, trout, or smoked salmon)

METHOD

1. Using the large holes of reversible shredding disc in your food processor shred the potatoes. Change to the grating disc and grate the onion.
2. Line a large bowl with a clean kitchen towel. Transfer the mixture to the towel-lined bowl, twist the towel around it and squeeze out as much liquid as you can (alternatively you can pick the mixture up by handfuls and squeeze dry). Transfer to another bowl. Add the egg, flour, baking powder, salt, and pepper. Stir with a fork until well blended.
3. Heat about 1/4 inch of oil in a large, heavy skillet or in an electric fryer set at 350°F until it ripples and feels quite hot when you hold your hand over it. With a metal tablespoon, carefully place a spoonful of the mixture into the hot oil. Press down on the mixture with an offset spatula to form an evenly thick pancake about 3 inches in diameter. Add more spoonfuls, taking care not to overcrowd the skillet. Cook the pancakes until golden brown, 2 to 3 minutes per side, turning them over carefully with a slotted metal spatula. Transfer to a tray or platter lined with paper towels to drain. Continue with the remaining mixture. If not serving right away, allow to cool completely. When ready to serve, preheat the oven to 400°F. Place the potatoes on a baking sheet and heat in the oven until crisp, about 10 minutes.
4. Meanwhile, in a small bowl, stir together the crème fraiche or sour cream and dill. Season to taste with lemon juice, salt, and pepper.
5. To serve, transfer the hot potato pancakes to a platter. Spoon a small dollop of the crème fraiche mixture onto each pancake and top with flakes of sturgeon. Serve immediately.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

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Gazpacho with Avocado Garnish

Serves 6 - 8

INGREDIENTS

For the gazpacho

2 pounds sun-ripened tomatoes, cored and chopped
2 celery stalks, chopped
1 small red bell pepper, cored, seeded, and chopped
1 large English cucumber, peeled, halved lengthwise, seeded, and chopped
1 1/2 cups good-quality canned tomato juice or V-8
1/2 cup vegetable broth or water
1/2 cup extra-virgin olive oil
1/4 cup sherry vinegar
1/2 cup packed fresh flat-leaf parsley leaves
1 to 2 tablespoons sugar (or to taste)
2 tablespoons tomato paste
1/2 teaspoon sweet paprika
1/4 teaspoon cayenne
2 to 3 teaspoons kosher salt (or to taste)
1/2 teaspoon freshly ground black pepper

For the avocado garnish

1 large, ripe but firm Hass avocado, peeled, pitted, and cut into 1/4-inch dice
1/4 small red onion, peeled and cut into 1/4-inch dice
1 tablespoon fresh lime juice
Salt and freshly ground black pepper

For serving (optional)

6 to 8 beefsteak tomatoes
8 sprigs flat-leaf parsley

METHOD

1. In a large, nonreactive bowl, stir together the tomatoes, celery stalks, red bell pepper, cucumber, tomato juice, vegetable broth or water, olive oil, sherry vinegar, parsley leaves, 1 tablespoon sugar, tomato paste, paprika, cayenne, 2 teaspoons salt, and black pepper. Cover with plastic wrap and refrigerate for 2 hours.
2. In batches, transfer the chilled gazpacho mixture to your food processor fitted with the S-Blade and pulse the machine until the soup is coarsely puréed. Transfer the batches, as ready, to another nonreactive bowl. Stir the mixture to blend the batches. Taste it

Gazpacho

continued

and add salt and pepper to taste and a little more sugar, if necessary, to highlight the sweetness of the tomatoes. Cover with plastic wrap and refrigerate until well chilled, several hours more.

3. Prepare the avocado garnish. In a small bowl, gently stir together the avocado, red onion, and lime juice. Season to taste with salt and pepper. Cover with plastic wrap and refrigerate.
4. If serving in hollowed out beefsteak tomatoes, slice the tops off the beefsteak tomatoes. With a teaspoon or tablespoon, scoop out the seeds and the cores, taking care not to break through the tomatoes' bottoms or outer walls. Place the hollowed-out tomatoes upside down on a platter to drain and refrigerate them until ready to serve.
5. At serving time, place a beefsteak tomato bowl on each of eight serving plates. Ladle the gazpacho into each tomato (or into bowls), top with a generous tablespoonful of the avocado mixture, and garnish with a parsley sprig. Serve immediately.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

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Gouda Cheese Fondue

Serves 4

In this version of the classic recipe, Dutch-style Gouda cheese replaces the traditional Swiss varieties. I like to serve a variety of items for dipping: bite-sized pieces of vegetables and cooked and cured meats, along with the usual good-quality crusty bread such as a French baguette. For more great recipes featuring cheese, see my books Live, Love, Eat! and Pizza, Pasta, & More!

INGREDIENTS

1 large clove garlic, sliced in half lengthwise
1/2 cup white wine
5 ounces fresh Gouda cheese, or mozzarella, shredded
5 ounces aged Gouda cheese, shredded
1 tablespoon cornstarch
2 tablespoons Kirsch
Freshly ground black pepper, to taste
Freshly grated nutmeg, to taste
1 baguette loaf, cut into 2-inch cubes
Assorted vegetables and cooked meats and salami, cut into bite-sized pieces

METHOD

1. Rub the bottom of a medium saucepan with the sliced garlic. Put the pan over high heat and immediately add the wine, stirring and scraping with a wooden spoon to dissolve the garlic residue.
2. Shred the two cheeses using the large side of your shredding disc in your food processor. In a small bowl, toss together the two cheeses and the cornstarch. Reduce the heat to medium-low and add the cheese mixture.
   Stir continuously until the mixture is melted and smooth. Stir in the Kirsch and season with black pepper and nutmeg.
3. Serve the fondue immediately, accompanied by the bread, vegetables, and meats, with long fondue forks for guests to spear bites of food and dip them into the sauce.

Recipe courtesy Wolfgang Puck

Ricotta Pancakes

Makes approximately 12 four - inch pancakes

INGREDIENTS

2 cups ricotta cheese
4 large eggs
4 tablespoons unsalted butter, melted
2 tablespoons sugar
1/2 cups all-purpose flour
1 teaspoon salt
1 teaspoon baking powder

METHOD

1. Preheat griddle or large fry pan on medium heat.
2. Fit food processor with the S-Blade. Add ricotta, eggs, butter and sugar to food processing bowl. Process for 1 minute.
3. Add flour, salt, and baking powder. Pulse several times; all you want to do is to incorporate ingredients. Don't over mix.
4. Dab griddle with butter or non-stick spray. Pour approximately 3 tablespoons of batter on griddle and spread it out to form pancake.
5. Cook for 2-3 minutes, lift pancakes to make sure they are brown then flip. These pancakes do not emit little bubbles like traditional pancakes so you need to check for color. These are so light and delicious yet satisfying. Serve with fresh fruit and dust with powdered sugar.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Crookneck Squash Casserole

Serves 6 - 8

INGREDIENTS

1 2 - inch piece of leek (white part only)
6 medium crookneck squash, ends removed
3 tablespoons butter
1 teaspoon salt
1 teaspoon pepper
4 oz piece Swiss, Fontina, or Kasseri Cheese
Cracker Topping (see separate recipe in Dough & Crust section)

METHOD

1. Preheat oven to 350 degrees.
2. Place the Adjustable Slicing Disc on Spindle in your food processor bowl (set the slicing blade at 4mm).
3. Gently push the leek and squash through feed tube.
4. Heat a large sauce pan or stove top casserole over medium heat. Add the butter. Melt butter and add leeks, squash, salt and pepper. Toss a few times. Lower heat to low.
5. Remove Slicing Disc and replace with Shredding Disc (large side up). Gently press cheese through feed tube and shred.
6. Grease an au gratin pan or casserole.
7. Layer a layer of squash and leeks, top with half the cheese mixture. Layer more squash and leeks over cheese and sprinkle with remaining cheese. Top with cracker mixture.
8. Bake for 30-35 minutes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Italian Wedding Soup

8 servings

INGREDIENTS

Meatballs
1/2 cup heavy cream
6 inch piece crusty French bread
1 small onion
1 large egg
2 cloves garlic
1 teaspoon salt
3 oz piece Parmesan cheese
8 ounces lean beef chunks
8 ounces lean pork chunks
1/2 teaspoon freshly ground pepper
2 tablespoons flat leaf parsley

Soup
1 pound spinach leaves or escarole
12 cups chicken stock
2 large eggs
Salt and pepper to taste

METHOD

1. Chop the spinach leaves in the food processor fitted with the S-Blade and set aside.
2. Bring the chicken stock to a boil in a large stock pot.
3. Place the bread and heavy cream into the bowl of the food processor fitted with the S-Blade. Pulse 2-3 times to combine. Add the onion, garlic, egg, pork, and lean beef into the processor and pulse 2-3 times.
4. With the S-Blade still attached, place the Grating disc over the Spindle and secure the lid. Turn the food processor on and grate the parmesan into meatball ingredients.
5. Remove Grating disc. Add parsley, salt, and pepper. Pulse 2 - 3 times to combine.
6. Make 1 inch diameter meatballs. Drop meatballs into boiling stock. Add the chopped spinach to the soup. Cook for 8-10 minutes.
7. Whisk the 2 eggs. Stirring the soup in a circular motion gradually drizzle the egg mixture to the moving broth to form thin egg strands. Taste for seasoning and serve with additional grated cheese.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Curried Chicken Satay with Fresh Mint-Soy Vinaigrette

Serves 8-12

INGREDIENTS

For the chicken satay:
2 skinless, boneless chicken breast halves
1 1/2 teaspoons curry powder
1 teaspoon freshly ground black pepper
1/2 teaspoon kosher salt
1/2 teaspoon ground cumin
2 tablespoons peanut oil or vegetable oil

For the mint-soy vinaigrette (see separate recipe in Sauces & Dressings)

METHOD

1. Soak two dozen 6-inch bamboo or wooden skewers in water for 30 - 60 minutes. With a sharp knife, cut each chicken breast lengthwise into twelve long, thin strips. Thread 1 strip onto each of the skewers, weaving the skewer back and forth along the length of each chicken strip. Arrange them on a large platter or baking tray.
2. To prepare the marinade, in a small bowl combine the curry powder, pepper, salt, and cumin. Spoon the oil over the chicken strips, turning to coat them evenly, and then evenly sprinkle the dry ingredients over them on both sides. Cover the platter or tray with plastic wrap and marinate in the refrigerator for 1 hour or longer.
3. Preheat a hinged indoor grill or Panini maker, following the manufacturer's instructions, or preheat a broiler, outdoor grill, or stovetop grill pan. Grill the skewers, in batches if necessary, until cooked through and nicely browned, about 2 minutes total on a hinged grill or panini maker, or 2 minutes per side in the broiler, a grill pan, or on an outdoor grill. If using an indoor grill, take care that the skewers don't prevent the grill or Panini maker from closing properly.
4. Serve the skewers immediately, passing the vinaigrette for guests to drizzle over their skewers or to use as a dip.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Chicken Salad with Avocados and Mint-Soy Vinaigrette

Serves: 4

INGREDIENTS

For the salad:
2 whole chicken breasts, bone in, skins removed (1 1/2 to 2 pounds)
1 medium onion, quartered
1 garlic clove, crushed
1 bay leaf
1/4 teaspoon kosher salt
1 romaine heart, or 1 romaine lettuce, outer leaves removed
2 celery stalks, thinly sliced
1 large or 2 small Hass avocados

For the dressing see separate recipe in Sauces & Dressings

METHOD

1. Poach the chicken breasts. Place in a large, heavy saucepan and cover by about 1 inch with water. Add the onion, garlic, and bay leaf and bring to a simmer over medium-high heat. Add the salt and reduce the heat so that the water simmers gently. Cook, partially covered, for 20 to 25 minutes, or until the juice runs clear when the chicken is pierced with the tip of a sharp knife. Remove from the heat and, if time allows, let the chicken cool in the liquid.
2. Remove the chicken from the pot (strain the light broth and use for another purpose). When it is cool enough to handle, either shred the meat by hand, or pulse in your Food Processor with the S-Blade attached to the desired consistency. Transfer to a bowl.
3. Wash the lettuce, breaking the larger leaves in half across the middle. You will line the platter with these larger leaves. Cut the bottom halves of the leaves and the smaller leaves crosswise into 1/2-inch-thick slices (chiffonade) and toss with the chicken. Add the celery and toss together.
4. Cut half of the avocado or avocados into dice and add to the chicken. Cut the remaining avocado into thin slices.
5. Pour the dressing over the chicken mixture. Toss well.
6. Line a serving platter or individual plates with the leaves that did not go into the salad and top with the salad. Fan the remaining avocado slices out on the side for garnish. Serve cold or at room temperature.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

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Pizzas

Brunch Pizza with Scrambled Eggs and Smoked Salmon

Makes 2 servings

INGREDIENTS

6 ounces Pizza Dough (see separate recipe in Dough & Crust section)
Chili Garlic Oil (see separate recipe in Sauces & Dressings section)
4 large eggs
1/4 cup milk
Kosher salt and freshly ground black pepper
1 tablespoon olive oil
1 tablespoon unsalted butter
1/4 cup grated mozzarella cheese
1/4 cup grated Fontina cheese
2 ounces smoked salmon, sliced very thin
Chopped chives, for garnish
2 tablespoons salmon roe, optional

METHOD

1. Place a pizza stone on the middle rack of the oven and preheat oven to 500 degrees F.
2. On a lightly floured surface, stretch or roll out the dough to an 8-inch round. Place the dough on a pizza peel that has been dusted with flour or semolina (you can also place on a cookie sheet). Lightly brush the surface of the dough with the chili oil. Place on the pizza stone and bake until the bottom begins to turn golden brown, but the pizza is not cooked through, about 6 to 8 minutes. Remove from the oven and set aside.
3. In a medium bowl, whisk together the eggs, milk, salt, and pepper. Place a nonstick 10-inch skillet over medium-high heat. When the pan is hot add the olive oil and butter and cook until the butter is melted. Add the egg mixture and cook, stirring constantly, until the eggs are slightly set, but still fairly undercooked, about 4 minutes. The eggs will cook further in the oven so it is important not to overcook them. Remove from the heat and remove from the pan to stop the cooking.
4. Spread the eggs on the pizza dough, leaving a 1/2-inch border around the edges. Scatter the mozzarella cheese and Fontina cheese evenly over the eggs. Return to the oven and cook just until the cheese melts and is bubbly, about 5 minutes.
5. Remove the pizza from the oven and transfer to a firm surface. Arrange the smoked salmon slices over the surface of the pizza, covering completely. Garnish with the chopped chives and salmon eggs.

Recipe courtesy Wolfgang Puck Pizza, Pasta, and More! Random House; 1st edition (November 7, 2000)

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Caesar Chicken Pizza

Makes 4 pizzas, 8 to 10 servings

See recipe for Whole Wheat Pizza Dough in the Dough & Crust section of this manual

Two favorite dishes - Caesar salad and pizza - become one in this popular recipe from my book Pizza, Pasta, & More! You can make it with regular pizza dough in place of the Whole Wheat Pizza Dough, if you like.

INGREDIENTS

Sautéed Spicy Chicken
1 1/4 pounds skinned and boned uncooked chicken, cut into cubes to make 4 cups
1/2 cup extra-virgin olive oil, plus 1 tablespoon
3 1/2 tablespoons fresh lime juice
2 large jalapeño peppers, seeded and minced
1 garlic clove, minced
Pinch chopped fresh cilantro
Kosher salt

1/2 cup Caesar Vinaigrette (see separate recipe in Sauces & Dressings)
2 tablespoons Chili Garlic Oil (see separate recipe in Sauces & Dressings)
1/4 cup Oven Dried Tomatoes (see separate recipe in Sauces & Dressings)
2 cups shredded Mozzarella cheese
2 cups shredded Fontina cheese
2 teaspoons chopped fresh thyme leaves
2 teaspoons chopped fresh oregano leaves
2 tablespoons freshly grated Parmesan cheese
10 ounces romaine lettuce, cut into chiffonade strips
Kosher salt
Freshly ground black pepper
1/2 ounce freshly shaved Parmesan

METHOD

1. Several hours ahead or the night before, prepare the Whole Wheat Pizza Dough.
2. At least 1 1/2 hours before making the pizzas, start to prepare the Sautéed Spicy Chicken: Arrange the cubed chicken in a shallow medium bowl and toss with the 1/2 cup olive oil, the lime juice, jalapeños, garlic, and cilantro. Season with salt, cover with plastic wrap, and marinate in the refrigerator for 1 hour. Then, in a skillet or sauté pan large enough to hold the chicken comfortably in a single layer, heat the remaining 1 tablespoon of oil. With a slotted spoon, remove the chicken from the marinade. Sauté the chicken just long enough to brown the pieces on all sides. Do not overcook. Remove from the skillet with the slotted spoon and set aside.

Caesar Chicken Pizza

continued

3. Make the Caesar Vinaigrette.
4. Place a pizza stone on the middle rack of the oven and preheat the oven to 500°F.
5. On a lightly floured surface, stretch or roll out each of the balls of dough into an 8-inch circle. Brush each of the circles with the Chili Oil and start to layer, dividing the ingredients among the 4 pizzas. Start with the tomatoes, then the mozzarella and Fontina cheeses, the herbs, chicken, and Parmesan.
6. Transfer the pizzas to the pizza stone and bake until the pizza crusts are nicely browned, 10 to 12 minutes.
7. Toss the lettuce with the Caesar Vinaigrette and season lightly with salt and pepper. Remove the pizzas from the oven, arrange the lettuce on each of the pizzas, and top with some of the shaved Parmesan. Cut into slices and serve immediately.

Recipe courtesy Wolfgang Puck Pizza, Pasta, and More! Random House; 1st edition (November 7, 2000)

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Calzone with Artichokes Hearts & Porcini Mushrooms

Makes 4 calzones, 12 servings

INGREDIENTS

Pizza dough (see separate recipe in Dough & Crust section)
2 tablespoons extra-virgin olive oil
2 large artichoke hearts, very thinly sliced
1 1/2 cups fresh porcini, sliced if large
Salt and freshly ground pepper
2 tablespoons chile oil
1 cup grated Italian Fontina
2 cups grated Mozzarella
2 tablespoons chopped garlic, blanched
3 teaspoons chopped fresh thyme, plus 4 sprigs for garnish
2 tablespoons unsalted butter, melted
2 tablespoons freshly grated Parmesan

METHOD

1. Divide the pizza dough into 4 equal pieces.
2. Preheat the oven with a pizza stone to 500 degrees F for 30 minutes.
3. Place a large sauté pan over high heat. Add the olive oil and when it is hot, sauté the artichoke hearts and mushrooms. Season to taste with salt and pepper. Pour off any excess oil and let the vegetables cool.
4. Roll or stretch the dough, 1/4 at a time, into 9-inch circles. Place the dough circles, one at a time, on a lightly floured wooden peel. Brush the circles to within 1-inch of the edge with chili oil. For each calzone, put 1/4 of both cheeses on half of the dough, still leaving the 1-inch border. Top with 1/4 of the artichokes and mushrooms, the garlic and the thyme. Assemble the remaining calzones in the same way.
5. Moisten the edges of the circles with water. Fold the un-topped half of the dough, trapping as much air inside as possible, over the filling and press the edges together firmly to seal. With the backside of a fork, press the edges of the dough to crimp them.
6. Slide the calzones onto the pizza stone and bake about 12 minutes, or until the crust is golden brown. Brush the calzones with melted butter and sprinkle them with Parmesan.

Recipe courtesy Wolfgang Puck

Pizza with Caramelized Onions and Crispy Bacon

Serves 2 main course or 4 appetizer servings

INGREDIENTS

1 teaspoon olive oil
3 slices bacon (about 2 ounces), cut into 1/2-inch pieces
1 small onion, peeled, thinly sliced
2 tablespoons Mascarpone cheese
1/4 cup Farmer's cheese
Freshly grated nutmeg
Freshly ground black pepper
6 ounces Pizza Dough (see separate recipe in Dough & Crust section)
1/2 cup grated Mozzarella
2 tablespoons grated Parmesan
2 tablespoons fresh thyme leaves

METHOD

1. Place a pizza stone on the middle rack of the oven and preheat the oven to 500 degrees F.
2. In a medium size sauté pan, add olive oil and heat over medium heat. When the oil is hot, add the bacon and cook until the bacon is very crispy and all of the fat is rendered. Remove the bacon with a slotted spoon and drain on a paper towel-lined plate. Remove all but 2 tablespoons of the bacon fat from the pan and discard. Place the pan over high heat. Add the onions to the hot bacon fat and cook until the onions are well browned, about 8 to 10 minutes, stirring often. Remove to a paper towel lined plate and reserve.
3. In a small bowl, combine the mascarpone and farmer's cheeses. Season with nutmeg and black pepper. Reserve.
4. On a lightly floured surface, stretch or roll the dough as thinly as possible into a 14 to 15-inch circle. Evenly spread the mascarpone mixture over the dough. Sprinkle with the mozzarella and Parmesan cheeses, bacon, thyme, and sautéed onion. Bake until the pizza crust is nicely browned, about 8 to 10 minutes.
5. Remove pizza from the oven, transfer to a cutting board, cut into slices and serve immediately.

Recipe courtesy Wolfgang Puck

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Cameron's Four Cheese Pizza

When my son Cameron was younger, this was the only pizza he would eat. He told me just what he wanted on his pizza, and he's eaten it the same way ever since.

Makes one 10-inch or two 8-inch pizzas; Serves 3 to 4.

INGREDIENTS

12 ounces (1/2 recipe) Pizza Dough (see separate recipe in Dough & Crust section)
2 tablespoons prepared Pesto (see separate recipe in Sauces & Dressings)
2 tablespoons Oven-Dried Tomatoes, cut into thin slices
(see separate recipe in Appetizers, Salads & Entreés)
1 cup grated mozzarella cheese
3/4 cup grated Fontina cheese (3 ounces)
2 Roma tomatoes, ends trimmed and cut into 12 slices
2 ounces goat cheese, crumbled
1 teaspoon chopped fresh oregano leaves
1 teaspoon chopped fresh thyme leaves
2 tablespoons freshly grated Parmesan cheese
6 to 8 large fresh basil leaves, cut into chiffonade

METHOD

1. Place a pizza stone on the middle rack of the oven and preheat the oven to 500°F.
2. On a lightly floured surface, stretch or roll out the dough into one 10-inch round or two 8-inch rounds. Transfer dough to wooden pizza paddle or lightly-floured cookie sheet. Brush lightly with Pesto and scatter the Oven-Dried Tomatoes evenly around the inner circle of the pizza.
3. Sprinkle with the mozzarella and Fontina cheeses, arrange the slices of the Roma tomatoes, and then sprinkle with the goat cheese, oregano, thyme, and finally the Parmesan cheese. Slide pizza off paddle or cookie sheet onto hot pizza stone. Bake until the pizza crust is nicely browned, 10 to 12 minutes.

PREPARATION

When the pizza is removed from the oven, transfer to a cutting board and garnish with the chiffonade of basil leaves, cut into slices, and serve immediately.

Recipe courtesy Wolfgang Puck Pizza, Pasta, and More! Random House; 1st edition (November 7, 2000)

Sauces and Dressings

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Hot Chinese Mustard Sauce

Chinese mustard is fiery hot, so I moderate its power by creating a simple sauce which can be used in all sorts of ways. My favorite is with spring rolls. (See separate recipe in Appetizers, Salads & Entreés section)

Makes 1 1/2 cups

INGREDIENTS

2 tablespoons Chinese dry mustard
(or Colman's English Mustard Powder)
2 teaspoons water
2 tablespoons rice wine vinegar
1/4 cup pickled ginger liquid
Juice of 1 lemon
Pinch of turmeric
1 tablespoon sugar
1 tablespoon chili oil
1 tablespoon Asian sesame oil
1 cup peanut oil

METHOD

1. In your food processor with the Emulsifying disc attached, combine all the ingredients except the peanut oil. Pulse until well blended. Turn processor on and slowly add the peanut oil until emulsified. Set aside until needed. This can be prepared up to 1 week ahead.

Recipe courtesy Wolfgang Puck

Caesar Vinaigrette

Makes about 2 cups

INGREDIENTS

1 egg
3 tablespoons fresh lemon juice
1 tablespoon minced garlic
1/2 teaspoon Worcestershire sauce
1/4 teaspoon red pepper flakes
1 tablespoon Dijon mustard
2 anchovy fillets, mashed
Scant cup peanut oil
1/3 cup extra-virgin olive oil
1/4 cup freshly grated Parmesan
Kosher salt
Freshly ground black pepper

METHOD

1. Using a whole egg rather than just egg yolks results in a lighter Caesar dressing that comes together more easily.
2. In your food processor fitted with the Emulsifying disc, add egg, lemon juice, garlic, Worcestershire sauce, red pepper flakes, mustard, and anchovies. Slowly pour in the oils to emulsify. Stir in the cheese and season with salt and pepper.
3. Refrigerate in a covered container. When ready to use, whisk or shake the container.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

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Cilantro-Mint Vinaigrette

Used in Panko-Crusted Scallops recipe in Appetizer, Salads & Entrees section.

Makes 4 servings

INGREDIENTS

1 egg yolk
Juice of 2 limes
1 1/2 tablespoons soy sauce
1 medium garlic clove, chopped
1 cup rice vinegar
1/2 teaspoon Chinese chile sauce (optional)
1 bunch cilantro leaves, picked and coarsely chopped (about 1/2 cup)
6 sprigs mint leaves, picked
1/2 teaspoon kosher salt
Pinch of black pepper
1 1/2 tablespoons packed brown sugar
1 1/2 cups peanut oil
2 teaspoons sesame oil

METHOD

1. Chop cilantro leaves in Mini Bowl of your food processor and set aside.
2. Put the egg yolk, lime juice, soy sauce, garlic, rice vinegar, Chinese chile sauce (if using), cilantro leaves, mint leaves, salt, pepper, and brown sugar in the large bowl of your food processor fitted with the Emulsifying disc. Process for about 2 minutes or until the mixture is smooth.
3. With the machine running, slowly drizzle in the oils and process until the mixture is thick. Refrigerate until ready to use.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Asian Vinaigrette

Makes 1/2 cup

This simple dressing gives a light yet rich Asian flavor to salad greens. You'll find rice wine vinegar and toasted sesame oil in the Asian foods section of well-stocked markets.

INGREDIENTS

3 tablespoons rice wine vinegar
2 tablespoons soy sauce
2 tablespoons peanut oil
1 tablespoon toasted Asian sesame oil
Juice of 1/2 lemon
Salt
Freshly ground black pepper

METHOD

1. In your food processor fitted with the Emulsifying disc mix together the vinegar, soy sauce, peanut oil, sesame oil, and lemon juice.
2. Season to taste with salt and pepper. Reserve until ready to use.

Recipe courtesy Wolfgang Puck

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Thousand Island Dressing

Makes approx. 2 cups

INGREDIENTS

1 tablespoon white wine vinegar or Champagne vinegar
1 large egg
Kosher salt and freshly ground pepper
1 cup vegetable or olive oil
3 tablespoons store-bought relish
5 tablespoons ketchup
1 teaspoon Worcestershire sauce
2 tablespoons minced red onion
1 tablespoon chopped flat-leaf parsley

METHOD

1. Chop the parsley in the Mini bowl of your processor and set aside. Add the onion to your mini bowl and pulse until minced. Remove the mini bowl and set aside.
2. Place the vinegar, egg, and salt and pepper to taste into the large bowl of your food processor fitted with the emulsifying disc. Turn the machine on and slowly drizzle in the oil through the feed tube. Continue to run the machine until all of the oil has been added. When you have a thick mayonnaise, stop beating and stir or whisk in the remaining ingredients. Blend well and refrigerate in a jar or covered bowl until ready to use. It will keep for a week.

Recipe courtesy Wolfgang Puck

My Russian Dressing

Makes 1 1/4 cups

This simple dressing gives a light yet rich Asian flavor to salad greens. You'll find rice wine vinegar and toasted sesame oil in the Asian foods section of well-stocked markets.

INGREDIENTS

3/4 cup mayonnaise, homemade (See Mayonnaise recipe)
1/4 cup ketchup
1 tablespoon chopped cornichons or sweet pickles
1/2 tablespoon chopped flat-leaf parsley
1/2 tablespoon chopped chives
Juice of 1 lemon
2 tablespoons store-bought barbecue sauce
2 tablespoons chopped red onion

METHOD

1. Using your food processor with the mini bowl attached separately chop and set aside the pickles, flat-leaf parsley, chives and red onion. Remove the small processing bowl and add all of the ingredients into the large processing bowl fitted with the Emulsifying disc. Turn the machine on and processes to desired consistency.
2. Keep in a jar or covered bowl in the refrigerator until ready to use. Will keep for 1 week.

Recipe courtesy Wolfgang Puck

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Mayonnaise

Makes about 1 1/2 cups

INGREDIENTS

2 tablespoons white wine vinegar or Champagne vinegar
1 large egg
1 teaspoon Dijon mustard
Kosher salt and freshly ground pepper
1 cup olive oil

METHOD

1. Place the vinegar, egg, mustard, salt and pepper in the bowl of your food processor fitted with the Emulsifying disc.
2. Begin processing the mixture and slowly drizzle in the oil. Continue to run the machine until all of the oil has been added. You will have beautiful mayonnaise in seconds. Transfer to a bowl or jar, cover tightly, and refrigerate until ready to use.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Chili and Garlic Oil

Makes about 2 cups

INGREDIENTS

1 whole head garlic (about 2 1/2 ounces, cloves separated and peeled)
2 cups extra-virgin olive oil
1 tablespoon red pepper flakes

METHOD

1. In a small saucepan, combine the garlic cloves and olive oil and heat. Reduce the heat and simmer until the garlic begins to turn brown, 10 to 15 minutes. (Do not let the garlic get too brown or the oil will have a bitter taste.)
2. Remove from the heat and cool to room temperature. Add the red pepper flakes and let sit to infuse for at least 2 hours to seal flavors. Refrigerate in a covered container for up to 2 weeks.

Recipe courtesy Wolfgang Puck

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Tartar Sauce

Makes about 1 1/2 cups

INGREDIENTS

1 1/2 cups Mayonnaise (see separate recipe)
1 tablespoon chopped cornichons
1 tablespoon drained, rinsed capers
1 tablespoon chopped fresh tarragon
1 tablespoon chopped fresh chives
1/2 teaspoon sugar

METHOD

1 Make the mayonnaise as directed. Stir in the remaining ingredients. Store in a jar.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Tangerine Sauce

This goes well with cold fish, fish salad, barbecued chicken, or duck salad.

INGREDIENTS

2 cups fresh tangerine juice*
4 shallots, chopped
1 bunch cilantro. leaves only
2 teaspoons chopped fresh ginger
Juice of 2 limes
1 egg yolk
2 tablespoons sushi vinegar**
1 teaspoon soy sauce
1 cup peanut oil

METHOD

1 In a small saucepan, combine the tangerine juice, chopped shallots, cilantro leaves, and 1 teaspoon chopped ginger. Cook until syrupy and reduced by about 3/4.

2 Scrape the contents of the saucepan into your food processor fitted with the Emulsifying disc. Add the lime juice, egg yolk, sushi vinegar, soy sauce, and the remaining 1 teaspoon chopped ginger and process until well combined.

3 With the motor still running, gradually pour the peanut oil into the processor until smooth. Pour into a separate jar and refrigerate, covered, until needed.

To prepare ahead:
Through step 3, the sauce will keep, refrigerated, for up to 1 week.

* Orange juice can be substituted for the tangerine juice
** Can be purchased in markets that carry oriental products

Recipe courtesy Wolfgang Puck Adventures in the Kitchen, Random House; 1st edition (October 29, 1991)

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Almond Pesto

Makes 1/2 cup

INGREDIENTS

1 cup loosely packed parsley, washed with large stems removed
1 cup firmly packed basil leaves
2 tablespoons chopped blanched garlic
1 tablespoon finely ground almonds
3/4 cup olive oil
1 teaspoon salt
1 teaspoon freshly ground white pepper
2 teaspoons lemon juice

METHOD

1 In the food processor fitted with the S-Blade combine the parsley, basil, garlic, almonds and a little of the oil until combined well. With the motor still running slowly pour the oil through the opening and process until smooth. Season with salt pepper, and lemon juice and correct seasoning to taste. Scrape into a small serving bowl.

Recipe courtesy Wolfgang Puck

Wolfgang Puck Pesto

Makes 1/4 cup

INGREDIENTS

12 medium fresh basil leaves, washed, dried, and coarsely chopped
3 medium garlic cloves, coarsely chopped
2 tablespoons pine nuts, lightly toasted
Pinch of salt
3 tablespoons extra-virgin oil

METHOD

1 In your food processor fitted with the S-Blade process the basil, garlic, nuts, and salt until thoroughly processed

2 With the processor running slowly add the oil through the feed tube until it reaches a smooth paste. Season with the kosher salt.

Recipe courtesy Wolfgang Puck

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Easy Microwave Alfredo

10 - 12 servings

INGREDIENTS

8 oz Cream cheese
1/2 cup Ricotta cheese
3 tablespoons milk or cream
1 clove garlic
2 oz chunk of Parmesan cheese
2 tablespoons fresh parsley leaves
1/2 teaspoon salt
1/2 teaspoon fresh ground pepper

METHOD

1. Place Cream cheese, milk or cream, Ricotta, and garlic into the bowl of the food processor fitted with the S-Blade.
2. With the S-Blade still attached to the Spindle, place the Grating disc onto Spindle as well and secure lid.
3. Gently push Parmesan cheese into feed tube with processor on. There may be a thin piece left over. Remove grating disc, break the small piece of parmesan and add to food processor.
4. Add the parsley leaves, salt, and pepper. Pulse two or three times.
5. Remove lid, Spindle, and S-Blade. Cover food processor bowl with a paper towel, microwave on high for 2 minutes. Pour over hot pasta.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Mint Soy Vinaigrette

INGREDIENTS

2 large egg yolks, beaten
1/4 cup seasoned rice wine vinegar
2 tablespoons finely chopped fresh mint
1 tablespoon soy sauce
1/2 teaspoon ground coriander
1/2 cup regular or roasted peanut oil
1/2 teaspoon salt
1/4 teaspoon freshly ground pepper

METHOD

1. In your Food Processor, fitted with the Emulsifying disc, combine the egg yolks, vinegar, mint, soy sauce and coriander. With the motor running, slowly drizzle in the oil and continue processing until smooth. Transfer the dressing to a bowl to taste with salt and pepper. Cover with plastic wrap and refrigerate.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

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Dough and Crust

Basic Pasta Dough

Makes 1 1/2 pounds, serves 6 - 8

INGREDIENTS

3 cups flour
9 large egg yolks
1 teaspoon salt
1 teaspoon extra-virgin olive oil
1/4 cup water (more as needed)
Semolina or all-purpose flour for dusting

METHOD

1. In your Food Processor, fitted with the S-Blade, combine the flour, egg yolks, salt, olive oil, and 3 tablespoons of the water. Process until the dough begins to hold together, then stop the Processor and pinch the dough to test it. If it is too dry, add up to one more tablespoon of water and process until it forms a moist ball. Turn out onto a lightly floured smooth work surface and knead by hand until a smooth ball is formed. Loosely wrap in plastic wrap and let it rest at room temperature for 20 minutes to 1 hour.
2. Cut the dough into 4 equal pieces. Keep the other pieces covered in plastic while you roll out one piece at a time, by hand with a rolling pin or through the rollers of a pasta machine, stretching the dough to the desired thickness.
3. If using a pasta machine, set the rollers at the widest opening. Flatten the first piece of dough into a thick strip no wider than the machine, to enable it to pass through the rollers. If necessary, dust the pasta very lightly with flour. Run the pasta through the machine. Fold in thirds, crosswise, and run through the machine again. Repeat this procedure two more times, until the dough is smooth and somewhat elastic. Set the machine to the next smaller opening and run the dough through the rollers. Continue rolling and stretching the dough, using the smaller opening each time, until the next to the last or the last opening is reached, dusting lightly with flour only as necessary. (The strip of dough will be long. If you don't have enough space on your worktable, halfway through the rolling process cut the strip of dough in half and continue to work with each piece separately, keeping the unused dough covered.)
4. Adjust the cutting mechanism to the desired width, cut the noodles, and allow them to dry before cooking. A convenient way to dry pasta is to arrange the cut pasta on a pastry tray sprinkled with flour, preferably semolina flour. As one layer is completed, sprinkle flour over the noodles, place a piece of parchment paper over them, and continue layering with noodles and flour. Dry for at least 15 - 20 minutes.
5. Repeat with the remaining pieces of dough.

Recipe courtesy Wolfgang Puck

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Spinach Pasta

Serves 6 - 8

INGREDIENTS

2 cups fresh spinach, firmly packed
1 1/2 cups semolina
1 1/2 cups all-purpose flour
4 large eggs
1 teaspoon kosher salt
1 teaspoon extra virgin olive oil
Extra semolina for dusting

METHOD

1. In your food processor fitted with the S-Blade, chop the fresh spinach. Scrape the bowl well and squeeze the liquid from the spinach by squeezing it in a coffee filter.
2. Wipe processor bowl, again fitted with S-Blade, add semolina and process for a minute.
3. Add all the remaining ingredients including strained spinach to bowl. Process until the dough begins to hold together, stop the machine and pinch dough to test it. If it feels too dry add a teaspoon of water. Process until it forms a moist ball.
4. Turn out dough ball onto a lightly floured surface, and knead by hand till a smooth ball is formed. Wrap dough in plastic wrap and let it rest at room temperature for at least 30 minutes.
5. Cut the dough ball into 4 separate pieces (if using a roller pasta maker) cut into walnut sized pieces if using extruder. Constantly keep all dough covered with a damp towel or plastic wrap until ready to use. Follow manufacturer's instructions for making desired pasta shapes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Basic Pizza Dough

Makes dough for 4 small pizzas

- *Pizza dough can be rolled out, covered airtight with plastic and foil, frozen, then transferred directly form the freezer to hot oven.*
- *You can make pizza dough ahead and let it rise in a covered bowl in the refrigerator. Just punch it down and knead it a few times when you're ready to roll it out.*
- *If you don't have a pizza wheel for cutting the pizzas, use kitchen scissors or a serrated knife.*

INGREDIENTS

1 package active dry or fresh yeast
1 teaspoon honey
1 cup warm water, 105 to 115 degrees F
3 cups all-purpose flour
1 teaspoon kosher salt
1 tablespoon extra-virgin olive oil, plus additional for brushing

METHOD

1. In a small bowl, dissolve the yeast and honey in 1/4 cup warm water.
2. In your food processor fitted with the S-Blade, combine the flour and the salt. Add the oil, the yeast mixture, and the remaining 3/4 cup of water and process until the mixture forms a ball.
3. Turn the dough out onto a clean work surface and knead by hand 2 or 3 minutes longer. The dough should be smooth and firm. Cover the dough with a clean, damp towel and let it rise in a cool spot for about 2 hours. (When ready, the dough will stretch as it is lightly pulled).
4. Divide the dough into 4 balls, about 6 ounces each. Work each ball by pulling down the sides and tucking under the bottom of the ball. Repeat 4 or 5 times. Then on a smooth, unfloured surface, roll the ball under the palm of your hand until the top of the dough is smooth and firm, about 1 minute. Cover the dough with a damp towel and let rest 1 hour. At this point, the balls can be wrapped in plastic and refrigerated for up to 2 days.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

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Whole Wheat Pizza Dough

Makes enough for 4 7- to 8-inch pizzas

Try this robust dough in place of my regular pizza dough. The honey brings out a wonderful, rich flavor in the crust.

INGREDIENTS

1 package yeast
1/4 cup warm water
1 tablespoon honey
3 3/4 cups whole wheat flour
1 cup cool water
1 tablespoon olive oil
Pinch salt

METHOD

1. In a small bowl, dissolve the yeast in the warm water. Add the honey and let sit for 5 minutes, until foamy.
2. Put the flour in your food processor fitted with the S-Blade. Mix the 1 cup cool water with the olive oil and salt. With the motor running, pour the olive oil mixture and the yeast slowly in through the feed tube. Process until the dough forms a ball that rides around on the blade.
3. Transfer the dough to an oiled bowl, cover with plastic wrap, and let rise until double in bulk. Punch down the dough and knead it on a lightly floured surface for 1 minute. Divide the dough into 4 equal portions and roll them into tight balls. Place on a tray, cover with a damp towel, and let rest for several hours or overnight in the refrigerator before use.
4. Roll or stretch each ball of dough into a 7- to 8-inch circle. Place the circles, one at a time, on a wooden peel or on a baking sheet and build the pizza as desired.

Recipe courtesy Wolfgang Puck

Basic Cookie Dough

Makes enough for 4 to 5 dozen cookies, depending on size

The following recipe yields two separate batches of dough: one a vanilla dough, and one a chocolate dough.

INGREDIENTS

3 cups all-purpose flour
1/2 teaspoon baking powder
1/4 teaspoon salt
8 ounces (2 sticks) unsalted butter, cut into 1-inch pieces, at room temperature
1 1/2 cups granulated sugar
2 eggs
1 tablespoon vanilla extract
1/4 cup cocoa powder

METHOD

1. In a medium bowl, sift together the flour, baking powder, and salt; set aside. Put the butter in a large mixing bowl and, with a rubber spatula, stir until smooth and softened. Add the sugar and continue to blend for 2 minutes, until the mixture resembles light yellow-colored mashed potatoes. Transfer to the bowl of your food processor fitted with the S-Blade.
2. With the food processor running, crack the eggs, one at a time, into the butter mixture and beat until well-blended. Add the vanilla extract. Add the sifted flour mixture and continue to blend until a smooth dough forms, 2 to 3 minutes more. Remove the dough from the mixer and divide it in half. Place half of the dough back into the Processor. On low speed, add the cocoa powder and continue to mix until the cocoa is evenly blended in. Gather each batch of dough into a ball, wrap it in plastic wrap, and refrigerate for at least 1 hour or as long as overnight.

Recipe courtesy Wolfgang Puck

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Lemon Shortbread Crust

Used in Zesty Lemon Bar recipe in the Desserts section.

Makes enough crust for two dozen bars

INGREDIENTS

1 1/2 cups all-purpose flour
3/4 cup confectioners' sugar
3 tablespoons cornstarch
1/8 teaspoon salt
1 tablespoon grated lemon zest
6 ounces (1 1/2 sticks) unsalted butter, cut into 1/2-inch piece

METHOD

1. Preheat the oven to 350°F. Adjust the rack to the bottom third of the oven. Spray the bottom and sides of a 9 x 12-inch baking pan. Cut a piece of cooking parchment to fit the bottom of the pan and line the pan with the parchment. Spray the parchment.
2. Put the flour, sugar, cornstarch, salt, and lemon zest in the bowl of your food processor fitted with the S-Blade. Pulse several times to combine them.
3. With the machine running, gradually drop in the pieces of butter through the feed tube and continue to process until you have a slightly crumbly dough.
4. Transfer the mixture to the prepared baking pan and, with your fingers, press it into the bottom to form an even layer of crust. Bake in the lower third of the oven until the crust is light golden in color, 25 to 30 minutes.
5. Remove from the oven and allow to cool.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Cheddar Cheese Crust

Used in the Granny Smith Apple Pie (see separate recipe in Desserts section).

Makes enough crust for 8 servings or 1 pie

INGREDIENTS

2 1/4 cups all-purpose flour
1/2 teaspoon salt
6 ounces (1 1/2 sticks) unsalted butter, cut into 1-inch pieces and frozen for 15 minutes
1 1/2 cups shredded extra-sharp cheddar cheese
3/4 teaspoon apple cider vinegar
1/3 to 1/2 cup ice water, or as needed

METHOD

1. Prepare the pastry dough: Put the flour and salt in the bowl of your food processor fitted with the S-Blade. Pulse the machine 5 or 6 times to combine them. Add the frozen butter and process for 5 seconds. Add the shredded cheddar and pulse the machine four times to mix it in.
2. In a measuring cup, combine the cider vinegar and 1/3 cup ice water. With the motor running, pour the vinegar/water mixture through the feed tube and continue processing until a ball of dough forms. If the dough doesn't come together, add another tablespoon or two of ice water.
3. Turn out the dough onto a lightly floured work surface, form it into an even ball, and cut it into two pieces, one slightly larger than the other. Pat each piece into a flattened disk, wrap it in plastic wrap, then chill the disks in the refrigerator for at least 2 hours.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

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Bread Crumb Topping for Casserole

Makes enough for 1 large casserole

INGREDIENTS

8 slices firm texture bread
4 tablespoons melted butter
1 tablespoon fresh flat leaf parsley

METHOD

1. Place all the ingredients into the bowl of the food processor fitted with a S-Blade.
2. Process until all ingredients are combined evenly.
3. Sprinkle over the top of a casserole, or store refrigerated in an airtight container.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Cracker Crumb Topping

INGREDIENTS

1 sleeve salted crackers, approximately 48
1/2 stick melted butter
1 tablespoon fresh parsley leaves

METHOD

1. Place crackers into the bowl of food processor fitted with S-Blade. Process until fine crumbs.
2. Add the parsley and drizzle in the butter through feed tube while pulsing 2 or 3 times so all the ingredients are evenly distributed.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Dry Bread Crumbs

Approximately 2 cups

INGREDIENTS

12-16 slices white bread toasted

METHOD

1. You may toast in a toaster on light or medium. Or Preheat oven to 300 degrees, and arrange the slices of bread, not touching, on a non-greased baking sheet. Bake for 20-25 minutes.
2. Cut cooled toast into 2 inch cubes. Drop cubes into the food processor fitted with the S-Blade. Pulse until uniform fine consistency.
3. Store crumbs in an airtight container. You may do this with rice bread to make panko coating.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Zucchini Bread

Makes 2 loaves

INGREDIENTS

11 tablespoons unsalted butter
2 2/3 cups sugar
4 large eggs
2/3 cups orange juice
2 medium zucchini, ends removed
3 1/3 cups all-purpose flour
2 teaspoons baking soda
1 1/2 teaspoons salt
1/2 teaspoon baking powder
1 teaspoon ground cinnamon
1 teaspoon vanilla
2/3 cup nuts
2/3 cup raisins

METHOD

1. Preheat oven to 350 degrees. Grease two loaf pans or spray with non-stick spray.
2. Into the food processor fitted with S-Blade, place the butter, sugar, and eggs. Process until smooth. Add the orange juice.
3. With the S-Blade still attached, place the shredding disc on the Spindle. Turn the food processor on and gently push zucchini through feed tube.
4. Remove shredding disc only. Add flour, baking soda, salt, baking powder, cinnamon, nuts, and vanilla. Pulse 3-4 times to combine ingredients. Remove blade and fold in raisins.
5. Pour batter into pans. Bake until a toothpick stuck into the center of each cake comes out clean, approximately 60-70 minutes.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Desserts

Tiramisu

Serves 12

INGREDIENTS

7 large eggs, separated
1/2 cup sugar
1 pound mascarpone
1/3 cup chocolate liqueur
3/4 cup whipping cream
1 cup espresso or very strong coffee cooled
35 lady fingers
3 ounces dark chocolate, grated

METHOD

1. In the bowl of the food processor fitted with the Emulsifying disc add the whip cream and process to stiff peaks (do not over process). Remove whipped cream to large bowl and reserve.
2. In the bowl of the food processor fitted with the Emulsifying disc add egg whites and process to stiff peaks. Remove egg whites to a separate container and reserve.
3. Place the S-Blade in food processor. Add the mascarpone, sugar, egg yolks, and 1/2 the chocolate liqueur. Process until you reach a smooth consistency. Gently fold the whipped cream into the mascarpone mixture.
4. Fold 1/3 of egg whites into cream mixture; be careful not to deflate the whites. Repeat with the remaining whites.
5. In a large bowl combine coffee with remaining chocolate liqueur. Place the clean food processor bowl onto base with the grating disc attached. Gently push the chocolate through the feed tube.
6. To assemble, dip lady fingers into coffee mixture. (Dip not soak). Lay them on the bottom of a 9 x 13 inch baking dish. Spread half the mousse mixture over lady fingers, and then sprinkle half the grated chocolate over mousse.
7. Top that with another layer of dipped lady fingers. Top with remaining mousse, sprinkle with remaining grated chocolate. Cover and refrigerate at least 3 hours before serving. For a twist to this delicious dessert use white chocolate liqueur and white chocolate shavings

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Granny Smith Apple Pie with Cheddar Cheese Crust

Makes 8 servings

For the cheddar cheese pastry see recipe under Dough & Crust

INGREDIENTS

For the Granny Smith apple filling:
6 plus 1 tablespoon unsalted butter
8 medium Granny Smith apples,
peeled, cored, and cut into 1/2-inch wedges
1/2 cup sugar
4 tablespoons Calvados (apple brandy) or applejack
1 large egg, beaten
Vanilla ice cream or whipped cream for serving (optional)

METHOD

1. Prepare the filling. Heat a large skillet or sauté pan over medium-high heat and melt 6 tablespoons of the butter. When the butter is light brown, add the apples and sprinkle with the sugar. Cook, stirring frequently, until the sugar has turned a golden-brown caramel color, 10 - 15 minutes. The apples should still be firm. Stir in the Calvados and remove from the heat. Transfer the apple filling to a sheet pan lined with foil and set aside to cool to room temperature.
2. Preheat the oven to 400°. On a lightly floured work surface, use a floured rolling pin to roll out the smaller disk of chilled dough to an even circle with a diameter of 11 inches. Gently fold the dough in half or into quarters and transfer it to a 9" pie pan. Unfold the dough and gently ease it into the contours of the pan. Roll out the larger disk of dough to a circle about 12 inches in diameter.
3. Fill the lined pie pan with the cooled apple mixture. Dot the apples with the remaining 1 tablespoon of butter. Carefully place the larger disk of pastry over the pie. Tuck the edges of the top pastry under the rim of the bottom pastry and press down with your fingers to seal together and decoratively flute the pastry edges all around the pie's rim. With the tip of a small, sharp knife, cut three slashes about 2 inches long in the center of the top crust.
4. Place the pie on a baking sheet and bake in the lower third of the preheated oven for 30 minutes. Reduce the heat to 375° and bake for 20 minutes more. Remove the pie from the oven, brush its top with the beaten egg, return to the oven, and bake until golden brown, about 5 minutes more. Serve hot, warm, or at room temperature, accompanied with vanilla ice cream or whipped cream if you wish.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Lemon and Watermelon Granitas

Makes 8 servings

INGREDIENTS

For the lemonade granita
3 cups water
1 cup sugar
Grated zest of 2 lemons
1 cup fresh lemon juice

For the watermelon granita
2 pounds peeled seedless watermelon
(about half of a round melon),
cut into 1-inch chunks
1/2 cup sugar
1/2 cup water
2 tablespoons fresh lemon juice
1 tablespoon fresh lime juice
1/8 teaspoon salt
Fresh mint sprigs for garnish (optional)

METHOD

1. Make the lemonade granita mixture: In a nonreactive saucepan, stir together the water, sugar, and lemon zest. Bring to a boil over medium-high heat and continue boiling for 3 minutes. Remove from the heat and stir in the lemon juice. Set a fine-mesh sieve over a mixing bowl and pour the mixture through the sieve to strain out any pulp. Set aside to cool.
2. Make the watermelon granita mixture: Working in batches, in your food processor fitted with the S-Blade; combine the watermelon chunks, sugar, water, lemon juice, lime juice, and salt. Process until puréed. Place a fine-mesh sieve over a mixing bowl and pour the purée through the sieve to remove the pulp from the juice.
3. Pour each granita mixture into its own small, shallow, nonreactive metal baking pan (9-inch round or rectangular cake pans are a good size). Cover each pan with plastic wrap and freeze until the granita mixtures begin to set, about 45 minutes. Using a clean fork for each mixture, scrape the Granitas to break up the ice crystals, and mix them well. Cover the pans, return them to the freezer, and repeat the process every 20 minutes, pushing the ice crystals on the outside of the pan toward the center so that the unfrozen liquid in the center will go to the edges. Do this until the Granitas are completely frozen but not a solid block.
4. To serve, chill large wine glasses or individual glass bowls in the freezer. Scrape up each granita with a fork once more and scoop the watermelon granita into each glass or bowl. Top with a scoop of lemon granita. Serve immediately, garnished with mint sprigs if you like.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

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Grilled Summer Fruit with Fresh Raspberry-Grape Sorbet

Makes 4 servings

INGREDIENTS

For the sorbet
2 cups white grape juice
1 cup water
1/2 cup sugar
4 cups raspberries, rinsed and dried on paper towels

For the fruit
2 ripe, sweet peaches, halved & pitted
4 ripe, sweet plums, halved & pitted
2 ripe, sweet nectarines, halved & pitted
2 tablespoons unsalted butter, melted
Fresh mint sprigs for garnish

METHOD

1. Put the grape juice in a small saucepan and bring to a boil over medium-high heat. Boil until it reduces to 1 cup, 7 - 10 minutes. Make a simple syrup by combining the water and sugar in another saucepan and boiling until the sugar has dissolved. Combine the syrup and grape juice and chill, either in an ice bath or in the refrigerator.
2. Purée the raspberries in your food processor fitted with the S-Blade. Set a fine-mesh strainer over a mixing bowl and pour the purée through the strainer to remove the seeds, pressing down with a rubber spatula to force all the puree through and scraping any purée into the bowl from the underside of the sieve. Stir in the chilled grape juice mixture.
3. If you have an ice cream or sorbet maker, transfer the berry mixture to the machine and freeze, following the manufacturer's instructions. Pack it into a freezer container with a lid and freeze until solid. If you do not have an ice cream or sorbet maker, make a granita. Transfer the mixture to a shallow baking dish or bowl, cover it with plastic wrap, and place it in the freezer. Leave the mixture until it begins to set, about 25 minutes. Using a clean fork for each mixture, scrape the granita to break up the ice crystals, and mix well. Cover the pan and return to the freezer, and repeat the process every 20 minutes, pushing the ice crystals on the outside of the pan toward the center so that the unfrozen liquid in the center will go to the edges, until the mixture is completely frozen but not a solid block. About 15 minutes before serving time, remove the container of sorbet from the freezer to soften slightly for scooping.
4. Preheat an indoor or outdoor grill or the broiler. Brush the fruit halves all over with the melted butter and cook them on the grill or under the broiler until golden brown, 3 to 5 minutes per side.
5. Use an ice cream scoop or a large serving spoon to scoop the sorbet onto the centers of individual serving plates. Arrange the fruit around the sorbet, garnish with mint sprigs, and serve.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Zesty Lemon Bars

Makes 2 dozen

For the Lemon Shortbread Crust see recipe under Dough & Crust section.

INGREDIENTS

4 eggs
1 cup granulated sugar
1/4 cup all-purpose flour
Pinch of salt
3/4 cup fresh lemon juice
1 cup milk
1 tablespoon finely grated lemon zest
Confectioners' sugar for decorating
Pre-baked lemon shortbread crust

METHOD

1. In the bowl of your food processor fitted with the S-Blade process the eggs until smooth. Combine the sugar, flour, and salt in a separate bowl and hand stir until well blended. Add this mixture into the eggs and pulse until well blended. Stir in the lemon juice, milk, and lemon zest.
2. Pour the topping over the pre-baked crust. Return the pan to the oven and continue to bake until custard is set, jiggling only slightly when the pan is moved, about 30 minutes. Remove the pan from the oven and leave it at room temperature until completely cooled. Cover the pan with plastic wrap and chill in the refrigerator for at least 2 hours.
3. Before serving, use a sharp knife to cut into rectangular bars. With a small spatula, starting at one edge, carefully begin to pry the bars up and out from the baking pan; they'll become easier to remove as you have more room to insert the spatula. Arrange the bars on a platter. Just before serving, dust with confectioners' sugar.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

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Fresh Peach Melba with Raspberry Sauce

Makes 6 servings

INGREDIENTS

For the poached peaches
3 large ripe, firm, freestone peaches
2 cups water
2 cups sugar
1/4 cup lemon juice
Grated zest of 1 lemon

For the fresh raspberry sauce
1 pound raspberries
1/2 cup sugar
2 tablespoons lemon juice

For serving
1 cup sliced almonds
1 1/2 pints good-quality vanilla ice cream
1 cup heavy cream, whipped to soft peaks

METHOD

1. Bring a saucepan of water to a boil and boil peaches for about 20 seconds. Transfer to a bowl of ice water to cool. Drain and peel away skin.
2. In another saucepan, make a simple syrup. Stir together the 2 cups water, the sugar, and the lemon juice and zest. Over medium-high heat, bring the mixture to a boil, then reduce the heat to low. Add the peach halves to this syrup and continue simmering until tender, 5 to 7 minutes. Remove from the heat and let the peaches cool in the syrup. Transfer the fruit and syrup to a nonreactive bowl, cover with plastic wrap, and refrigerate until serving time.
3. Make the fresh raspberry sauce: Put the berries, sugar, and lemon juice in your food processor fitted with the S-Blade and process until puréed. Place a fine-mesh strainer over a nonreactive bowl and, with a rubber spatula, pass the puree through the strainer to remove the seeds. Cover with plastic wrap and refrigerate.
4. Before serving, toast the sliced almonds in a small, dry skillet over low heat, stirring almost continuously, until they turn light golden, about 3 minutes. Transfer immediately to a bowl to cool.
5. To serve, scoop the ice cream into six attractive, chilled serving bowls. Remove the peach halves from their syrup and place them cut side down on top of the ice cream. Drizzle each serving generously with the raspberry sauce, garnish with whipped cream and toasted almonds, and serve immediately.

Recipe courtesy Wolfgang Puck Makes it Easy, Rutledge Hill Press (October, 2004)

Cream Cheese Frosting

Makes 2 cups

INGREDIENTS

1 8 oz package cream cheese
1/3 cup unsalted butter
2 teaspoons heavy cream
1 teaspoon vanilla
4 cups powdered sugar

METHOD

1. Place all the ingredients into the bowl of the food processor fitted with the S-Blade. Process to a smooth consistency
2. Store unused frosting in a covered container.

Note: This frosting will frost a 13 x 9 inch cake or fill and frost a 9-inch two-layer cake.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

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Quick Carrot Cake

Makes 2 eight - inch cake rounds

INGREDIENTS

2 large carrots, peeled
1 package yellow cake mix
1/2 cup water
1/2 cup vegetable oil
4 eggs
1 8 oz can pineapple in juice, drained
3/4 cups walnuts
1/2 cup raisins
1 1/2 teaspoons cinnamon
1 teaspoon ginger
1/2 teaspoon allspice
Cream Cheese Frosting (see separate recipe opposite page)

METHOD

1. Preheat oven to 350 degrees. Grease bottoms of two round baking pans. Dust lightly with flour.
2. Place the shredding disc in the food processor with the small holes facing up.
3. Stand the carrots into the feed tube and guide through the shredding disc with the pusher, without excess pressure.
4. Remove the shredding disc and replace with S-Blade. Add all the ingredients except nuts, raisins, and frosting. Puree for 1 minute. Add nuts and pulse 3 to 4 times. Remove blade and fold in raisins with spatula.
5. Divide cake batter between pans. Bake for 40-45 minutes using an 8-inch pan and 30 minutes if using a 9-inch pan. Check for doneness by inserting toothpick. The toothpick should come out clean when cake is done.
6. Let cake cool 10 minutes. Invert cakes onto cooling racks, and let cool for at least 1 hour.
7. Fill and frost with cream cheese frosting.

Recipe courtesy Debra Murray, Wolfgang Puck HSN Host

Recipe Notes

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Recipe Notes

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty,
call Toll Free (800) 275-8273.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN NORTH AMERICA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.